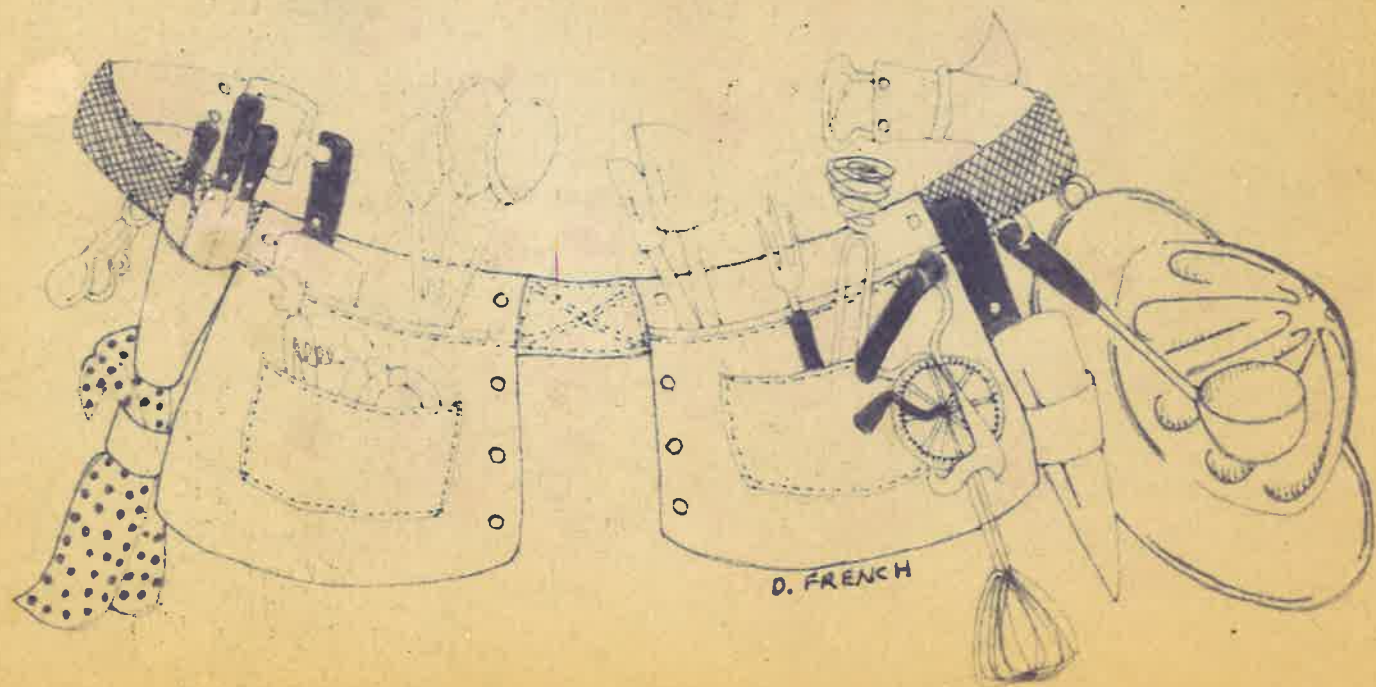


# HARD HATS IN THE KITCHEN

FAVORITE  
RECIPES  
N.A.W.I.C.  
PORTLAND  
CHAPTER 54



## TABLE OF CONTENTS

PRELIMINARIES	APPETIZERS
SUPTS SOUPS & SALADS	
FOUNDATIONS	MAIN DISHES
MISCELLANEOUS HARDWARE	VEGETABLES AND PRESERVES
TOPPING OFF	DESSERTS
PUNCH LIST	BEVERAGES

ALL PROCEEDS ON THE SALE OF THIS COOKBOOK WILL GO TOWARDS STUDENT  
CONSTRUCTION SCHOLARSHIPS.

We would like to thank the following for their contributions towards  
this project:

PRINTING

&

BINDING

MORRISON-FUNATAKE-INOUE-ANDREWS, INC.  
Mechanical & Electrical Engineers

HOWARD-COOPER CORPORATION  
Heavy Equipment Sales & Service

# PRELIMINARIES

(appetizers)

### CRAB FONDUE CELESTINE (a la' Reba)

1 lb. crab meat (can use fresh or canned)	1 tlb. prepared mustard
1 cup chopped celery (chopped fine)	1 tsp. salt
2 tlb. chopped onion	$\frac{1}{2}$ tsp. paprika
1/3 cup Best Foods mayonnaise	12 slices white bread

Remove crusts from bread, and then butter as for sandwiches.

Mix flaked crabmeat and all other ingredients and spread on bread slices. Then cut each piece of bread into four pieces, and place sandiwches in layers in buttered casserole. Grate approximately 1 lb. of mild cheddar cheese over top of sandwiches.

Beat 4 eggs slightly, add 2 cups of scalded milk and 1 tsp. Worcestershire sauce. Pour this mixture over sandwiches. Let stand at least 2 hours (can set overnight). Place casserole in pan containing about  $\frac{1}{2}$ " of hot water and bake, uncovered, in 350 degree oven about an hour. (this will hold over in two hours at a lower temperature, if necessary)

(Note: I have tried this with canned tuna and while it is not as delicious as with the crabmeat...it is still a "yummy good" casserole.)

---RRG

CHILE EGG PUFF        - Serves 5-6

5 eggs

1/4 C flour

1/t t Baking Powder

1/4 t salt

1/2 pint cottage cheese

1/2 lb Jack Cheese

1/4 cube margarine, melted

1 can Ortega Chiles

Charline McGrath

Beat eggs, add rest of ingredients. Pour into well buttered 9 x 9 glass dish. Bake at 350° for about 35 minutes until browned.

ESPECIALLY GOOD FOR SUNDAY BRUNCH!!

## Schrimp Sandwiches

Hollis Long

- 1 4½ oz. Can Small Devined Schrimp or
- 1 4½ oz. Can Schrimp Pieces

Mash with fork until of creamy consistency.

Add sweet pickle relish (approx. 2 tbps.) or to taste.

Optional: one small onion, minced.

Salt and pepper to taste.

Mix with mayonnaise to spreading consistency.

Spread on bread - butter bread on both open sides.

Grill or broil until slightly toasted on both sides.

Or can be eaten plain by omitting butter.

Garnishments: Whatever is desired by family.

This schrimp mixture can be made into hors d'oeuvres.

Spread on thin sandwich bread (cut crusts off), roll and hold together with toothpicks. Chill 3 to 4 hours. To serve, cut into 1/2" pieces.

## TUNA LOG

(Ideal for Entertaining)

1 - 6 oz. Can Tuna, drained  
2 - 8 oz. pkgs Cream Cheese

2 t. Horseradish  
1 T. Minced Onion  
1 T. Lemon Juice

Mix together all ingredients until blended well. Form into a log and roll in sliced almonds or parsley flakes. Refrigerate at least two hours.

Serve with favorite crackers. Recommended are Triskets and Wheat Thins.

Jo Schilling  
HOWARD-COOPER CORP.

## CONFETTI SANDWICH

6 sandwiches

9 hard-cooked eggs, chopped  
 $\frac{1}{2}$  cup dairy sour cream  
 $\frac{1}{4}$  cup chopped fresh spinach  
 $\frac{1}{4}$  cup shredded carrot  
 $\frac{1}{4}$  cup chopped pimiento-stuffed green olives  
 $\frac{1}{2}$  cup chopped pitted ripe olives  
6 enriched English muffins  
Butter  
1 cup (4 oz.) shredded Cheddar cheese  
6 slices bacon, cooked crisp and crumbled

Combine eggs, sour cream, vegetables and olives. Split, toast and butter muffins. Spread egg mixture over tops and bottoms of muffins. Sprinkle with shredded cheese and bacon. Broil about 6 inches from heat until cheese melts, 3 to 5 minutes. Serve open-faced.

Garnish with sliced pickle, pitted ripe olive and stuffed green olive on wooden picks if desired.

*Elsie Dodge*



# HOME MADE SALOMI

4 lbs. hamburger  
¼ c. Morton TENDER QUICK  
2 T. Liquid Smoke

2 t. black peppercorn  
2 t. garlic powder

Mix well and shape into a roll about two inches in diameter.  
Refrigerate over-night. Bake 4 hours at 225 degrees.

Jo Schilling

HOWARD-COOPER CORP.

### DIP FOR RAW VEGETABLES

- 1 cup mayonnaise
- 1 cup dairy sour cream
- 2 T. minced onions
- 1 large or 2 small cloves garlic, minced
- 1 teasp. salt
- 1/2 teasp. freshly ground pepper
- 1/2 cup chopped parsley
- 1 T. or more to taste Dijon Mustard ( I use two)

Blend all ingredients well and allow to stand, covered in refrigerator 2 or 3 hours before serving in a bowl to accompany the vegetables. Makes about 2-1/4 cups. Keeps well and recipe can be doubled.

JOYCE PIERCE  
Copenhagen Utilities & Construction, Inc.

# SUPT'S SOUPS & SALADS

## HAMBURGER SOUP

1 pound ground beef  
5 cups water  
1-16 oz. can tomatoes, cut up  
2 med. onion, chopped (1 cup)  
1 cup chopped carrots  
2 stalks celery, chopped (1 cup)  
1/3 cup pearl barley

3/4 tsp. salt & pepper  
1/4 cup catsup  
1 Tbsp. instant beef bouillon  
grandule  
2 tsp. seasoned salt  
1 tsp. dried basil (crushed)  
1 bay leaf

In large saucepan, brown ground beef, stirring slightly to break large pieces. Drain off excess fat, add water, undrained tomatoes, onions, carrots, celery, barley, catsup, bouillon grandules, salt, basil and bay leaf. Bring to boiling, reduce heat and simmer covered for 1 hour or till vegetables are tender. Season to taste with salt and pepper. Remove bay leaf.

Makes 10 cups. Seal, label and freeze in 1 cup or 1 pint servings.

MIDGE POINTER  
Richard L. Martin Inc.

## VEGETABLE SOUP

Cook:

2 onions diced

1 lbs. carrots diced

in water until done. ADD

1 can tomatoes (large)

1 tablespoon butter

1 tsp. chili powder

1 dash allspice

1 tsp. salt

2 Tbsp. beef extract (BV)

Simmer for a couple of hours.

Midge Pointer  
Richard L. Martin Inc.

## CLAM CHOWDER

Florence Sauter

1 pt            Minced Clams  
1/2 large    Onion  
2 slices    Bacon Chopped  
1 T            Bacon Drippings

Add to the above and cook slowly for 5 minutes:

4 cups        Raw Potatoes  
1 T            Chives

3/4 C        Water or use 1/2 C Clam Nectar or 1 can Snows

Minced Clams - Cook 15 to 20 minutes until potatoes are cooked.

3/4 C        Milk

1 - 8oz       Cream Cheese - or use 2 - 8oz cream cheese instead  
of Milk.

Blend 1/4 C milk with 3 T flour, add 3 T Butter or margarine  
add 1-1/2 t salt. Dash Pepper.

Simmer several hours in a double boiler.

### SPRING SALAD

1 - pkg. lemon jello  
1 - pkg. orange jello  
2 - cups hot water  
1½ - cups cold water

1 - #2 can crushed pineapple, drained (save)  
3 - bananas, sliced  
10 - marshmallows, cut in pieces - or -  
½ pkg. miniature marshmallows

Mix jello and water - refrigerate until partially set. Add pineapple, bananas, and marshmallows. Refrigerate until firmly set. Spread topping on salad and refrigerate at least 6 hours or overnight if possible.

### TOPPING

1 - beaten egg  
½ - cup sugar  
2 - tbsp. flour  
1 - cup pineapple juice  
2 - tbsp. butter

½ - pint cream, whipped  
grated cheese, to cover

Mix egg, sugar, flour, juice and butter together and cook over low heat until thick. Set aside and cool. When cool fold whipped cream into mixture and blend with a whip. Spread on top of jello mixture. Cover with grated cheese and refrigerate.

*Dorothy Kincien*

## CHICKEN SALAD

2 cups diced cooked chicken  
1- 13oz or 14 oz. pineapple tidbits (drained)  
1 cup sliced celery  
1/2 cup sliced green onion  
1/4 cup salted peanuts (dryroasted)

Toss Together

1/4 tsp. salt  
1/4+ tsp. curry powder  
2/3 cup mayonaise  
2 Tbsp chopped Chutney  
1/2 tsp grated lime rind  
2 Tbsp. lime juice

Midge Pointer  
Richard L. Martin Inc.



## JELLO SALAD

1 1/2 cup of Chicken cut in small pieces  
OR 1 can White tuna fish (solid pack)  
1 can Chicken rice soup  
1 c water  
1 pkg Lemon Jello

## ELEISE KROSS

1 c diced Celery  
1/2 c grated Carrot  
1 c Chopped Walnuts  
1/2 c Miracle Whip  
1/2 c canned Milk (whipped)

Heat water and Chicken Soup - Add to Jello and partially set. When cool add vegetables. Combine Miracle Whip and Whipped Milk and add to Jello salad. Add chopped nuts and set firmly.

## KIDNEY BEAN SALAD

- 1 can red kidney beans
- 1 or 2 hard boiled eggs
- 1 green onion (or chopped onion)
- 1 large sweet pickle
- 1 heaping Tablespoon mayonaise

Rinse (with cold water) beans and salt. Add others.

MIDGE POINTER  
Richard L. Martin Inc.

## SALAD DRESSING

ELEISE KROSS

1/2 can Tomato soup  
3/4 c salad oil  
1/4 c sugar  
1/4 c vinegar  
1 t onion juice

1 t Worchestershire sauce  
3/4 t salt  
1/8 t paprika  
1/2 t mustard  
1/3 c Miracle Whip

Combine all ingredients. Will keep in Refrigerator

### COLD SLAW DRESSING

2 cups mayonnaise  
1/4 cup buttermilk  
1/4 cup half and half  
1/3 cup sugar  
1/4 cup white vinegar  
Juice of 1/2 lemon  
1/2 teaspoon white pepper  
1/8 teaspoon salt  
1/8 teaspoon dry mustard

Mix mayonnaise, buttermilk. Add cream, sugar, vinegar, lemon juice. Mix thoroughly. Add dry mustard, pepper and salt. Mix thoroughly. Keep refrigerated - yields about 1 quart.

JOYCE PIERCE  
Copenhagen Utilities & Construction Inc.

## QUICK DRESSING FOR SALADS

1 scant cup sugar - 1 cup Japanese rice vinegar - 1 tspn. MSG - 1 tspn. salt

Bring above ingredients to a boil. Cool and store in refrig. Use 2-3 Tblspns. per salad bowl.

Eva Maidment

### CREAMY FRENCH DRESSING

1- can tomato soup  
1/2 - cup oil  
1/2 - cup vinegar (white)  
1/4 - cup sugar  
1/2 - tsp. salt  
1/2 - tsp. paprika

1 - tsp. worcestershire sauce  
3 - drops tobasco sauce  
1/2-tsp. onion salt  
1/4-tsp. mustard powder, or  
1/2 tsp. prepared  
Dash of garlic salt  
Several cloves of garlic

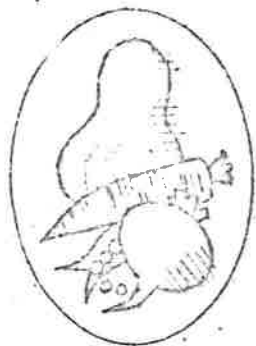
Mix all ingredients in a jar and shake well. Refrigerate overnight if possible. This dressing will keep very well- often over 30 days.

DOROTHY LINDEN

Troutdale Sand & Gravel Co., Inc.

# FOUNDATIONS

(main dishes)



### SUMMER SQUASH CASSEROLE

2 lbs. (about 6 cups) yellow or zuchinni squash  
½ cup chopped onions  
(cook about 5 min. in small amount of  
water and then drain thoroughly)

Mix well: 1 can cream of chicken soup  
1 cup sour cream  
1 cup shredded carrots

and then combine this mixture with drained squash.

Mix one 8-oz. package herb-seasoned stuffing mix with ½ cup melted butter. Spread half of this in bottom of buttered 12x7½x2" pan. Spoon squash mix over this and top with rest of stuffing.

Bake in 350° oven about 25 to 30 minutes. Serve piping hot.

---RRG



RICE AND BROCCOLI

Florence Sauter

2 C Cooked Rice  
1 pkg Chopped fine Broccoli & cooked as on Broccoli pkg.  
Sautee: 3/4C Chopped Celery  
3/4C Chopped onions  
Sautee: in 3/4T Butter or Margarine  
Add that to drained Broccoli  
Add Rice  
Add one Can Mushroom Soup  
Add 8 oz Jar Cheese - Whiz mix together  
Bake 45 minutes at 350 deg.

CURRIED SHRIMP (serves 3-4)

2 cups milk(warmed)	2/3 cup flour
6 Tblspn. margarine	2 tspns. lemon juice
2 tspns. curry powder	2 tspns. minced onion (at least)
salt to taste	1/2 to 3/4 cup Oregon shrimp

Prepare as a white sauce adding the curry, onion and lemon juice and shrimp. Allow to sit long enough for shrimp to heat. Garnish with parsley and serve over rice or English muffins.

Eva Maidment

## SALMON-STUFFED SOLE WHIRLS

4 med. fillets of sole  
1 1-lb. can salmon  
Juice of 1 lemon  
Butter  
•  $\frac{1}{2}$  tsp. salt  
Freshly ground pepper  
 $\frac{1}{4}$  lb. mushrooms, sliced  
1 tbsp. minced onion  
2 tbsp. flour  
1 c. light cream  
 $\frac{1}{2}$  tsp. dry dillweed  
1 tbsp. chopped parsley

Preheat oven to 350 degrees. Cut fillets of sole in half lengthwise; remove bones. Drain salmon, reserving liquid; pour reserved liquid into shallow baking dish. Flake salmon; spread about 2 tablespoons on each sole fillet. Roll up as for jelly roll; secure with wooden picks. Reserve remaining salmon. Arrange fish rolls in baking dish; sprinkle with lemon juice. Dot each roll with  $\frac{1}{2}$  teaspoon butter; sprinkle with salt and pepper. Cover with foil. Bake for 20 minutes. Saute mushrooms and onion in 3 tablespoons butter in saucepan for 5 minutes. Stir in flour. Stir in cream gradually; cook, stirring, until sauce is smooth and thickened. Add dillweed and chopped parsley; set aside. Transfer fish rolls to warm serving platter. Drain juices from baking pan into sauce; add reserved flaked salmon. Stir over moderate heat until sauce begins to simmer. Garnish rolls with lemon wedges and parsley. Serve sauce separately. Yield: 4 servings.

Ella Kuehn  
MEI-Charlton, Inc.

## MT HOOD BAKED SALMON

KATHY WISCAVAGE

1 1/2 cup mushrooms	1 cup water
1 cup shredded carrots	1 1/2 cups chicken broth
1/4 cup sliced green onions	1/8 teaspoon pepper
1/4 cup snipped parsley	6 pounds fresh salmon
4 tablespoons butter	3 tablespoons melted butter
1 6 oz. package long grain wild rice mix	

1. In saucepan cook mushrooms, carrot, onions, parsley, in four tablespoons butter until tender but not brown. Blend rice and seasonings from mix, stir until combined. Add chicken broth, water and pepper, cover, cook over low heat 20 minutes, or until rice is tender and all water is absorbed.
2. Place fish in greased 15 1/2" x 10" x 1" baking pan. Brush fish inside and out with melted butter, sprinkle cavity with salt and pepper.
3. Stuff loosely with rice mixture.
4. Bake covered 350° oven for 1 hour, 15 minutes, or until tender.

HOWARD  
COOPER  
CORPORATION

""DAGO CHICKEN""

I'ma gonna giva u a recipe u can't refuza!!

Whatza u gonna need:

1 tbsp. cooking oil  
½ cup chopped onions  
1 - 8 oz. can tomato sauce  
1 cup canned tomatoes  
½ cup red wine (Chianti's best)  
1 tsp. garlic powder  
2 tsp. italian seasonings

2 cups cooked chicken  
1½ cups cooked lasagne noodles  
½ cup sliced fresh mushrooms  
½ cup sliced black olives

4 to 6 slices mozzarella cheese  
4 to 6 slices cheddar cheese

Whatza u gotta do:

Saute' onions in cooking oil, combine in a bowl wid da garlic powder, italian seasonings, wine, tomato sauce and tomatoes; set aside. In medium size baking dish, alternately layer chicken, mushrooms, mozzarella, olives, lasagne noodles, cheddar cheese. Pour sauce mixture over all, bake 45 to 60 minutes in 350 oven.

U Likka? I Hopa So!!

"Momma Mair" Sittel

\* \* \*



## POULET NORMANDIE

1 pkg. herb-seasoned stuffing mix  
1 stick margarine, melted  
1 c. chicken broth  
2½ c. cooked diced chicken  
¼ c. chopped green onion tops  
½ c. chopped onions  
1 c. chopped celery  
¾ tsp. salt  
½ c. mayonnaise  
2 eggs, lightly beaten  
1½ c. milk  
1 can cream of mushroom soup  
Grated cheese

Combine stuffing mix, margarine and broth in large bowl; mix lightly. Pat half the mixture in buttered 12 x 8-inch casserole. Combine chicken, onion tops, onions, celery, salt and mayonnaise in large bowl; mix well. Spoon over stuffing layer in casserole; top with remaining stuffing mixture. Combine eggs and milk; mix well. Pour evenly over stuffing mixture. Cover with foil; refrigerate overnight. Remove from refrigerator 1 hour before baking. Spread soup over top. Bake, uncovered, in 325-degree oven for 40 minutes. Sprinkle with cheese. Bake for 10 minutes longer.

Serves 6.

Ella Kuehn  
MEI-Charlton, Inc.

## EASY BAKE CHICKEN

- 1 FRYING CHICKEN, CUT UP, ABOUT 3-POUNDS.
- 1 TSP GARLIC SALT.
- 1 TSP DRIED LEAF TARRAGON (CRUSHED).
- 1 TSP PAPRIKA.
- 1/2 TSP ONION SALT.
- 1/4 TSP PEPPER.

COMBINE THE GARLIC SALT, TARRAGON, PAPRIKA, ONION SALT AND PEPPER. WASH AND PAT CHICKEN PIECES DRY. SPRINKLE SEASONINGS EVENLY OVER THE CHICKEN PIECES. ARRANGE CHICKEN, SKIN SIDE UP, IN A 2-QUART BAKING DISH AND BAKE UNCOVERED IN A 350° OVEN FOR 1-HOUR, OR UNTIL CHICKEN IS TENDER.

DORIS F. CORNO

"The Boss" MEAT LOAF

1½ lbs. Ground Beef  
1/2 lbs. Ground Pork  
1/3 cup fine chopped onion  
3/4 cup milk  
1½ tsp. salt  
1/2 tsp. sage

3 tble. fine chopped celery  
1 minced Clove Garlic  
3/4 cup soft bread crumbs  
1 beaten egg  
1/8 tsp. pepper

Mix all ingredients well - shape in loaf pan Bake 350° for  
1½ hours.

AIR FILTER SALES & SERVICE

*Shirley Seufert*



## POLKA-DOT MEAT LOAF

1 beaten egg	dash pepper
1/2 cup tomato sauce	3/4 teaspoon poultry seasoning
1 cup soft bread crumbs	1 pound ground beef
1/4 cup chopped onion	8 oz. (2 cups) frozen loose-pack hash brown potatoes
2 tbls. chopped green pepper	
3/4 teaspoon salt	

In large mixing bowl, combine egg, 1/4 cup of the tomato sauce, the soft bread crumbs, onion, green pepper, salt, pepper, and poultry seasoning. Add ground beef; mix well. Fold in frozen potatoes. Turn mixture into ungreased 8x4x3 inch loaf pan. Bake in 350° oven for 1-1/4 hours. Pour remaining tomato sauce over meat loaf. Return to oven to bake 5 minutes more. Let stand 5 to 10 minutes before slicing. Makes 4 servings.

*Denise Spackman*

MEAT BALLS

Florence Sauter

1 egg  
1 lb Hamburger  
1/3 C Milk  
2 slices Bread (Remove Crusts)  
1 T Lowrys Seasoning Salt  
1/4 t pepper  
1 can Chicken w/rice soup (Rice Only)

Soak bread in milk. Add hamburger and other ingrediants.  
Mix well together.

Roll into balls and flour. Brown.

Turn to low heat and simmer, pour broth from soup over meat balls.

## HAMBERGER STROGONOFF

1/2 cup minced onion  
1 clove garlic, minced  
2 tbsp. flour  
1/4 tsp. pepper  
1 can cream of chicken soup  
2 tbsp. minced parsley

1/4 cup butter  
1 lb. ground beef  
2 tsp. salt  
1 lb. fresh mushrooms or 1 can 8oz.  
1 cup commercial sour cream  
Hot boiled noodles.

Saute onion and garlic in butter over medium heat. Add meat and brown. Add flour, salt, pepper and mushrooms. cook 5 min. Add soup, simmer uncovered 10 min. Stir in sour cream, heat through. Sprinkle with parsley. Mix in noodles.

AIR FILTER SALES & SERVICE

*Shirley Lambert*

OVEN STEW

Peggy Fischer

2# Stew meat

1/2# Fresh mushrooms, whole

1 can Cream of mushroom soup

1/2 cup Red wine

Put all ingredients into a casserole, place in oven.

Bake for 2 hours at 250'

## SIRLOIN CASSEROLE - PUMPERVILLE

- 1 lb. ground sirloin
- 1 tbsp. butter
- 2 8-ounce cans tomatoe sauce
- 1 c. cottage cheese
- 1 8-ounce pkg. cream cheese
- 1 c. sour cream
- 1/3 c. chopped green onions and tops
- 1/3 c. Chopped green bell peppers

1. Preheat oven to 350°F.
2. Cook noodles according to directions until tender and drain.
3. Brown meat in butter.
4. Stir in tomatoe sauce and remove from heat
5. Combine the last five ingredients
6. Spread half of the noodles in a buttered 2-quart casserole.
7. Cover with meat-cheese-layer noodles-meat-cheese mixture over top  
Bake 30 minutes.  
Serves 6 to 8.

Ella Kuehn  
MEI-Charlton, Inc.

## SAVORY FLANK STEAK

1 flank steak  
1/3 cup soy sauce  
1/2 tspn. MSG  
1 egg (beaten)

1 clove garlic (minced)  
1/4 tspn. grated ginger  
3/4 cup cracker crumbs  
3/4 cup flour

Slice steak diagonally across the grain about 1/4 inch deep. Slice again in the center to give the effect of a butterfly. Combine soy sauce, MSG, egg, garlic, and ginger and marinate meat in sauce 15 minutes or more, turn once if meat is not covered with sauce. Coat meat in flour and cracker crumb mixture. Brown lightly on both sides in hot oil. (Oil should be about 1/2 inch deep in pan.)

• Eva Maidment

## SWEET - SOUR MEATBALLS

(serves six)

1 - No. 2 can (2½ cups) Pineapple Chunks

½ c. Brown Sugar

2 T. Cornstarch

¼ c. Vinegar

1 t. Salt

¾ c. Green Pepper Chunks

¼ c. Green Onion Chopped

1 med. Tomato Chopped

1 lb. Ground Beef with favorite seasonings formed into meatballs; cooked; and drained well.

Drain pineapple, reserving syrup. Combine brown sugar and Cornstarch. Add Pineapple Syrup, vinegar, Soy Sauce, and Salt. Cook and Stir over low heat until thick. Pour over hot cooked meatballs. Let stand 10 minutes. Add pineapple, Green Pepper, Green Onion and Tomato. Cook 2 - 3 minutes.

May be served over Chow Mein Noodles.

Try substituting bits of chicken or pork for the meatballs for a real treat.

Jo Schilling  
HOWARD-COOPER CORP.

## TRUMAN'S SPAGHETTI SAUCE

In large skillet put: 2 slices bacon  
1/2 chopped green pepper  
1 or 2 onions (chopped)  
1 clove garlit, split

Cook until onion is brown and add:

2 cans tomato paste  
1 can consomme'  
1 Tbsp. worcestershire  
2 Tbsp grated Parmesan or Romano Cheese

Salt, pepper and oregano to taste; simmer 2 or 3 hours, adding water if sauce gets too thick. For best flavor, let sauce mellow for one day.

Lynne Golliglee  
Empire Building Material Co.



## MUSTARD SAUCE FOR HAM

ELEISE KROSS

2 egg yolks  
1 c canned cream  
1/4 c Vinegar  
2 T Mustard  
2 T Flour  
1 c Sugar  
1 t Salt

Scald 3/4 c cream in Double Boiler.  
Mix in dry ingredients  
Add Egg yolks and 1/4 c cream  
Stir till smooth, add scalded mixture  
and cook until thickened.  
Remove from stove and add Vinegar  
Keep refrigerated.

### POTATOE CASSEROLE

6 large potatoes cooked-then grated  
1/2 cup margarine  
1 can cream chicken soup  
1 pint sour cream  
1/3 cup chopped onions  
1/2 cup sharp grated cheese  
salt and pepper

Mix margarine, soup, sour cream, onions, salt and pepper. Fold in potatoes and top with cheese. Bake in 350 degree oven for 40 minutes. Can be prepared early in day and kept in refrigerator until ready to bake for dinner. Bake in a 9x9x2 inch pan.

JOYCE PIERCE  
Copenhagen Utilities & Construction Inc.

### POTATOE SCALLOP

1/2 cup sour cream  
2 T. parsley  
4 cups thinly sliced potatoes  
1 can cream of mushroom soup  
1/4 cup water  
salt & pepper to taste

Blend soup, sour cream, water and parsley. In 2-quart casserole, alternate layers of potatoes sprinkled with salt and pepper and sauce. Bake at 375 degrees for 1-1/4 hours. Double recipe for large group.

JOYCE PIERCE  
Copenhagen Utilities &  
Construction Inc.

## LARDINO STYLE PAN PIZZA FOR TWO

### CRUST:

Combine  $1\frac{1}{4}$  cup of lukewarm water, two packages of yeast and two tablespoons of sugar in a large bowl. Add  $1\frac{1}{2}$  cups of flour and stir until the mixture is a smooth batter. Add a tablespoon of Crisco Oil, 1 teaspoon salt and  $\frac{1}{2}$  cup of flour. The dough should pull away from the sides of the bowl, and should be sticky to the touch. Sprinkle  $\frac{1}{4}$  cup of flour on top, cover the bowl with a damp towel and place the bowl in a warm spot for an hour.

SAUCE: Begin sauce just before the pizza is ready to roll out, some 45 minutes after the dough starts to rise. Contadina heavy puree is recommended, but a small can of tomato paste plus a can of water may be used.

I have found the corrent brand of puree in only on store, Corno's, and it is sold only in large cans. One can has enough sauce for four pizzas. In a sauce pan, combine the puree, a tablespoon of sugar, a teaspoon of garlic powder and salt and pepper to taste. Cook, with cover, over medium heat for about 10 minutes, stirring occasionally.

CHEESE: While the sauce is cooking, grate 8 to 10 ounces of mozzarella cheese. Toppings like mushrooms, pepperoni, onion, green pepper, black olive and sausage should be ready before the crust is prepared for the oven.

Continued on following page

## Lardino Style Pan Pizza for Two Continued

USE CRISCO OIL ON THE PAN -- OBLONG COOKIE SHEET IS BEST.

CRUST: Add another half to three-fourths of a cup of flour while punching down the dough. Texture should be like a marshmallow, not sticky as long as your hands are dusted with flour. Set in a ball in the middle of an oblong cookie sheet and push the dough from the center out to form a bottom crust about 1/4 inch thick. Turn up an inch of edging-crust to form an oiled border which should brown nicely when the pizza is done.

Preheat over to 400 degrees fahrenheit.

Spread about 1/4 cup of sauce on the pizza, then crush a tablespoon of oregano leaves in your fingers as you spread the herb over the sauce. Parmesan should be added next for a cheese pizza, but after special toppings if any. The shredded mozzarella is last, and the pan pizza is ready to bake.

BAKING TIME: Usually 20 minutes. Bake at the top of the oven if more than 3 toppings are to cook under the cheeses. Portions increase as toppings are added.

INGREDIENTS: water, yeast, sugar, flour, salt, Crisco Oil, Contadina heavy puree, garlic powder, salt, pepper, mozzarella cheese, favorite toppings, Borden combined parmesan/romano cheeses, oregano leaves.

ELISE GREENBERG  
Daily Journal of Commerce

# MISCELLANEOUS HARDWARE

(vegetables, preserves)



### GOURMET BAKED SPINACH

2 10-oz. packages frozen chopped spinach  
(cook slightly, drain thoroughly)

Melt 3 tlb. butter, add 2 tlb. minced onions  
and cook until transparent.

Stir in 3 tlb. flour, then gradually add  
2 cups of milk and cook, stirring constantly  
until thickened. (remove from heat)

Fold in 3 finely chopped, hard-cooked eggs and the  
drained spinach.

Season with: 2 tsp. salt,  $\frac{1}{4}$  tsp. pepper,  $\frac{1}{8}$  tsp. nutmeg - stir  
thoroughly and spread in greased, shallow baking dish.

Combine  $\frac{1}{2}$  cup corn flake crumbs,  $\frac{1}{2}$  cup grated cheddar cheese, 2 tlb. of  
melted butter//////// then sprinkle this over spinach mixture and top with  
sprinkle of paprika....(and a little "magic" dust).

Bake in 375° oven for 20 to 30 minutes, and serve piping hot.

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--RRG

### CARROT MARMALADE

In 2-quart saucepan, heat  $1/2$  cup water to boiling. Add 3 cups shredded carrots and 1 teaspoon salt. Reduce heat; cover pan and cook 4 minutes. Strain off any water.

Meanwhile, grate 2 large oranges and 2 large lemons to make 3 tablespoons orange peel and 2 tablespoons lemon peel. Into measuring cups, squeeze fruit to make  $1/2$  cup orange juice and  $1/3$  cup lemon juice.

In large saucepan, heat 6 cups sugar, carrots, orange and lemon peels and juices to boiling; set candy thermometer in place; boil rapidly from 3 to 5 minutes or until thermometer reaches 220 degrees, stirring constantly; remove from heat.

Stir and skim mixture for 5 minutes, to cool it slightly to prevent carrots from floating. Ladle mixture into containers; cover and refrigerate.

Makes about  $2\frac{1}{2}$  pints. Delicious.

Use 4 cups shredded carrots if a thicker marmalade is desired.

Barbara M. Orr



## SWEET PICKLES

1 gallon sliced cucumbers  
2 gallon water

2 cups hydrated lime

Slice pickles, place in crock or plastic container cover with water and lime mixture. Let stand 24 hours stirring occasionally. Wash cucumber slices in cold water 3 times. Return to container and let stand in syrup overnight. - bring mixture to boil and cook 30 minutes. Seal in glass jars.

## SYRUP

10-1/2 cup sugar  
2 quart vinegar  
1/2 cup pickling spices (tie'd in cloth or cheese cloth)

mix well before pouring over cucumber slices.

CHARLENE J. CLUNAS  
Clunas Industries &  
Services

"A mashed potato is a lovely thing,

Take 4 good-size potatoes and boil them in a little salted water until they are 99% done. Drain them and run them through a ricer and put them back in the pan over low heat to dry a bit. Meantime, prepare two eggs by beating the yolks with  $\frac{1}{4}$  cup of cream and some salt & pepper. Beat the white separately until they are stiff enough to peak. Put half of a stick of butter, chunked into little dabs, in with the potatoes and stir them around a bit. Then add the yolk-cream mixture, mixing well and thoroughly. Next fold in gently the egg whites.

Put in casserole, with a big piece of butter on top. Place in 375 degree oven for 8 to 10 minutes, dust with paprika and serve immediately. Superb!

# TOPPING OFF

(desserts)

## PINEAPPLE REFRIGERATOR DESSERT

Florence Sauter

Crush vanilla wafers to make 1-1/2C. Spread 1 cup crumbs in 8 or 9" square pan.

Beat Together until light and fluffy:

1/2 C	Soft Butter
1 C	Sifted Confectioners Sugar
1 ea	Egg (Room Temperature)

Spread mixture over crumbs. Whip until Stiff:

1 C	Whipping Cream
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Fold in:

1-1/2 C	Well Drained pineapple crushed. #2 can.
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Spread over butter mixture, sprinkle top with remaining crumbs. Cover with waxed paper. Chill overnight. Cut in squares or oblongs to serve.

Amount : 9 servings

## PEANUT BUTTER CUPCAKES

Put paper baking cups in muffin tins (16 or more) Set over to 375; cream together until smooth:

1/4 cup peanut butter  
1/4 cut butter

Beat in: 3/4 cup brown sugar  
1 egg  
1/4 tsp. salt  
1/2 tsp. vanilla

Sift:

1 cup pastry flour or 3/4 cup all-purpose flour  
1-1/4 tsp. baking powder

Add in small smount, alternatng with 3/8 cup milk.  
Fill baking cups half full.  
Bake about 20 min.

LYNNE GOLLIGLEE  
Empire Building Material Co.

# EVA's (BOND) FRUIT COCKTAIL PIE (CAKE)

Sift - 1 cup Flour  
1 cup Sugar  
1 Tsp. Salt  
1 Tsp. Soda

Beat 1 Egg, and add 1 can Fruit Cocktail (No. 202), drained well.

Mix Fruit Cocktail mixture with Flour, etc. - Add 1 Tsp. Vanilla

Put in 9" pie pan (or 8" square pan). Sprinkle 3 Tablespoons light brown sugar over top, and cover with chopped nuts.

Bake 45 minutes in 325° oven.

Serve plain, or with ice cream or whipped cream.

(The above is recipe as given to me originally. I add coconut and chopped nuts to the mixture. I also cut up the fruit.)

Rosalie Novak Hayward

# MY GRANDMOTHER'S CHOCOLATE SUNDAE PIE

1 Cup evaporated milk  
1 Cup water  
 $\frac{1}{4}$  tsp. nutmeg

$\frac{1}{2}$  Cup Sugar  
3 egg yolks

Put milk, water, nutmeg in double boiler and pour over beaten egg yolks when hot. Return to double boiler and cook until thick.

Soak 1 Tsp. gelatin in 3 Tsp. cold water for 5 minutes. Then add to hot mixture.

Cool and let thicken.

Beat with beater. Beat white of eggs. Add  $\frac{1}{8}$  tsp. of salt and  $2\frac{1}{2}$  tsp. vanilla.

Fold into custard and put in baked pie shell. Put whipped cream on top.

Sprinkle with grated chocolate.

Refrigerate until firm.

The only chocolate is on the top!

Sandra Letterman

### EGGNOG POUND CAKE

1 pkg yellow cake mix  
1/2 cup sliced nuts  
1 tsp. Nutmeg  
2 eggs  
1-1/2 cups commercial eggnog  
1/4 cup (1/8#) melted butter or margarine  
2 Tbsp rum OR 1/4 tsp rum flavoring

Mix cake in usual manner. Put batter in greased loaf pans and bake @ 350° for approximately 45 minutes. Turn out of pans onto cake rack to cool.

Note: This cake can be wrapped in foil and frozen. In fact, we find it tastes ever better after being frozen.

Jeanne Metcalf



## GERMAN PRUNE CAKE

ELEISE KRÖSS

### Sift together:

2 c flour  
1 t soda  
1 t cinnamon  
1 t salt  
1 t nutmeg  
1/2 t allspice  
2 c sugar

### Add

1 c cooking oil  
1 c buttermilk  
3 eggs - beaten  
1 t vanilla

Mix together until smooth and add: 1 c cooked- cut up prunes and  
1 c chopped walnuts. Bake at 350° for 45 minutes or until done in a  
9"x 13" pan.

### Topping

1 c sugar  
1/2 c butter  
1 c buttermilk  
1 t soda

Bring just to a boil (do not boil)  
Pierce cake with fork deeply  
Spoon hot topping over cake.  
Cake should set overnight or longer.

### FROSTING FOR ANGEL FOOD CAKE

Florence Sauter

3/4 C        Sugar  
2 T        Flour  
1/8 t       Salt  
2 ea       Eggs, slightly beaten  
1-1/2 C     Crushed undrained Pineapple  
          Juice of 1 Lemon  
1/2 Pint    Whipping Cream

Put sugar, flour and salt in pan, then mix eggs, pineapple and juice of lemon cook until thickens, remove and cool. Chill in refrigerator. Beat cream, then fold cream into mixture.

Cut cooled angle food cake into 3 layers, then frost all 3 layers and sides, etc.

Cake should be very cool, before frosting.

## OATMEAL CAKE

Pour 1-1/4 cup boiling water over 1 cup oatmeal.  
Let stand 20 minutes.

Cream - 1 stick margarine  
          1 cup white sugar  
          1 cup brown sugar

Add - Oatmeal mixture, 2 beaten eggs, 1 teaspoon vanilla

Sift & add - 1-1/2 cups flour  
              1 teaspoon cinammon  
              1 teaspoon salt  
              1 teaspoon soda

Mix well, bake 35 minutes at 350°

### ICING

Combine in saucepan: 1 cup brown sugar  
                          1 stick margarine  
                          1/2 cup cream  
                          1 cup coconut

Cook until melted and pour over cake. Broil until it bubbles.

*Pennie Spelman*

### FROZEN CRANBERRY SQUARES

- 3 cups whole fresh cranberries
- 3 large apples, cored and cup up
- 1 cup sugar
- 1 9-ounce jar marshmallow creme
- 1 2-ounce package dessert topping mix

Grind fruits through food chopper using coarse blade. Combine fruits, sugar and marshmallow creme. Let cranberry-apple mixture stand 3 to 4 hours. Prepare topping mix according to package directions; fold into cranberry mixture. Pour cranberry mixture into 9x9x2-inch pan; freeze firm. To serve, cut in squares. Sit at room temperature 10 minutes before serving. For smaller group, freeze in two smaller pans.

JOYCE PIERCE  
Copenhagen Utilities & Construction Inc.

## PUMPKIN CHEWS

1-1/4 cups flour	1 teasp. cinnamon
1-1/2 teasp. salt	1/2 teasp. nutmeg
1 teasp. baking powder	1 egg
1/4 teasp. baking soda	1 cup canned pumpkin (Libby)
3/4 cup rolled oats	1 6-ounce pkg. semi-sweet Chocolate Chips
1 cup firmly packed brown sugar	1 cup raisins
3/4 cup granulated sugar	1 cup chopped nuts (optional)
1/2 cup shortening (Crisco)	

Sift together flour, salt, baking powder, and baking soda. Mix in oats and set aside. Combine sugars, shortening and spices, blending well. Beat in egg. Gradually mix in flour-oats mixture alternately with pumpkin. Stir in morsels, raisins, and nuts. Drop by rounded tablespoonsfuls onto lightly greased baking sheets. Bake at 375 degrees, 14 - 16 minutes. Makes about 3 dozen 2½ inch cookies.

Joyce Pierce  
Copenhagen Utilities & Construction Inc.

## SNICKERDOODLES

Peggy Fischer

Mix together thoroughly.....

- 1 cup soft shortening
- 1½ cups sugar (white)
- 2 eggs

Sift together & stir in.....

- 2 3/4 cups sifted flour
- 2 tsp. cream of tartar
- 1 tsp soda
- ½ tsp salt

Chill dough. Roll into balls the size of a small egg, roll in mixture of 2 tsp white sugar & 2 tsp cinnamon. Place about 2" apart in ungreased baking sheet. Bake until lightly browned, but still soft (These cookies puff up at first, then flatten out with crinkled tops)

Temp....400°

Time....Bake 8 to 10 min.

Yield...5 doz. 2" cookies

## NORWEGIAN KRINGLAR

1. Mix like pie crust  
1 cup flour  
 $\frac{1}{2}$  cup butter  
1 tbs. water

Pat on cookie sheet in two long strips three inches wide.

2. Put in sauce pan  
1 cup water  
 $\frac{1}{2}$  cup butter

Heat to boiling point, as you take from stove add 1 cup flour.,  
Stir until smooth.

3. Then beat in one at a time 3 eggs  
Beating until smooth. After each addition and  $\frac{1}{2}$  tesp. almond  
extract.

4. Spread lightly on first part. Bake 375° for 45 minutes

5. When cool frost with  
1 cup powdered sugar  
1 tbs. milk  
1 tbs. butter  
1 tbs. almond extract

6. Cut into squares.

## BREAD PUDDING - for the recyclers

1 slice bread - $1\frac{1}{2}$ inches thick	1 tablespoon butter
1 pint milk	$\frac{1}{2}$ teaspoon salt
2 eggs	1 teaspoon vanilla
1 cup sugar	$\frac{1}{2}$ teaspoon cinnamon

Soak bread in cold water - drain - press dry - crumble.

Bring milk to boil - pour over bread, and beat well.

Add butter, sugar, salt, beaten eggs, vanilla and cinnamon.

Bake in slow oven, 325 degrees F. for 45 minutes.

Serve hot or cold.

Suggested trimmings - when serving cold, sprinkle with brown sugar and top with whipped cream. Serve with fresh fruits in season, or with stewed dried fruits.

Dorothy C. Jones



# RAW APPLE COOKIES

Bake at 375° for 12-15 minutes.

Charline McGrath

2 C flour

1 t soda

1 t salt

1 t cinnamon

1/2 t clover

1 t nutmeg

1/2 C butter

1-1/3 C brown sugar

1 egg

1/4 C milk

1 C raw apples (diced)

1 C nuts

Mix all ingredients together  
and drop by teaspoon onto a  
greased cookie sheet.

## BRAN MUFFINS ( Excellent)

1/2C     Shortening

1-1/4C   Sugar

2         Eggs

1/2 Qt.   Buttermilk

1 C       Water

2-1/2C   Flour

2-1/2 Tsp. Soda

3 C       Bran Buds

Dates or Raisins

Cream shortening and sugar with eggs. Add buttermilk and water. Stir until well mixed . Add flour and soda. Add bran buds and raisins. Can be kept in refrigerator up to 8 weeks. Bake in muffin tins at 400°F. for 20 minutes.

Harriet Sweeney

Morrison, Funatake, Inouye, Andrews, Inc.

## LINDA'S HEALTHY WHOLE WHEAT BAGELS

4 to 5 cups flour (50% whole wheat & 50% unbleached)  
1 tablespoon sea salt  
2½ teaspoons yeast (one package)  
3 tablespoons honey  
1½ cups water - 105 to 115 degrees F. (use thermometer)  
1 egg white  
1 tablespoon water

In large bowl measure 1½ cups flour, salt and yeast (undesolved). Gradually add water and honey. Beat for 2 minutes medium speed with electric mixer. Add ½ cup flour. Beat at high speed for 2 minutes. Stir in rest of four to make soft dough. Knead 8 to 10 minutes. Place in ungreased bowl. Cover and let rise in oven (without heat) with a pan of hot water on the lower rack for 20 minutes. Punch down. Turn out on floured board. Roll into rectangle 12" by 10". Cut into 12 one-inch strips. Shape and place on ungreased cookie sheets. Cover and let rise 20 minutes. Boil 2-inch deep water. (A large shallow pan or skillet is best for this.) Simmer each bagel seven minutes. Simmer means simmer - not boil. Cool on towel for 5 minutes. Place on ungreased cookie sheets and bake at 375 degrees F. for 10 minutes. Remove from oven and brush with mixture of egg white and water. Return and bake for 20 minutes more. Serve hot with butter and cream cheese.

*Linda Austin*

Advance Interiors, Inc. and  
Green Mountain Construction Company

## SHIRLEY'S CHERRY O'CREAM CHEESE PIE

1 - 9 INCH PIE CRUST  
1-1/3 - Cups (1 can) Sweet Milk  
1 tsp. Vanilla Extract

1 - 8 oz. Bar Cream Cheese  
1/3 Cup Lemon Juice  
1 lb.-6 oz can Prepared Cherry Pie Filling  
or Cherry Glaze.

Beat cheese until fluffy. Stir in canned milk. Add lemon juice and vanilla. Stir until blended. Pour into crust. Chill about 2 hours then add cherry pie filling on top.

*Shirley Seufert*

AIR FILTER SALES & SERVICE

NEVER FAIL PIE CRUST

3 Cups Flour

1 tsp. salt

1  $\frac{1}{4}$  Cups Shortening

Sift flour and salt; cut in shortening with pastry blender.

Mix in small bowl:

1 large egg

4 T. Water

1 T. Vinegar

Drizzle over flour mixture. Form into ball. Roll out on dusted board or pastry cloth.

Pie crust will be flaky every time.

Sandra Letterman

### ZUCCHINI BREAD

3 - eggs  
1 - cup oil  
1 - cup brown sugar  
1 - cup white sugar  
1 - tsp. baking soda  
1 - tsp. salt

3 - tsp. cinnamon  
2 - tsp. mapleine  
1 - tsp. vanilla  
 $\frac{1}{4}$  - tsp. baking powder  
2 - cups grated zucchini (peeled)  
3 - cups sifted flour  
 $\frac{1}{2}$  - cup raisins, or  $\frac{1}{2}$  cup nuts, or both

Beat eggs till fluffy - add oil, sugar, soda; salt, cinnamon, mapleine, vanilla and baking powder. Stir well. Add flour, zucchini and nuts or raisins. Pour into greased and floured pans. Bake at 325° for one hour.

*Rosie Linden*

GRANDMA REBA's BREAD ... (stolen recipe)

2 packages active dry yeast	2 tsp. salt
$\frac{1}{4}$ cup warm water	2 eggs
2 cups milk, scalded	1 cup light raisins
$\frac{1}{4}$ cup butter	6 $\frac{1}{2}$ cups (approx.) all-purpose
$\frac{1}{2}$ cup sugar	flour

Dissolve yeast in water. Combine milk, butter, sugar and salt; cool to lukewarm. Add yeast, eggs and raisins. Add about 3 cups of flour and beat with electric mixer until smooth. Add enough more flour by hand to make dough easy to handle. Knead dough until smooth and elastic. Place in greased bowl; grease top and cover and let rise until doubled in bulk. Punch down and shape into two loaves and place in greased bread pans (9x5). Brush oil over tops, let rise until doubled in bulk and bake approx. 40 minutes in 400 degree oven. (I use about 375 degrees) Remove from pans and cool.

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---RRG

# PUNCH LIST

(beverages)



## TOM AND JERRY BATTER

3 egg yolks

1 egg white

Beat well.

▲ Add almost 1 lb. powdered sugar, 1 t cream of tartar,  
pinch of salt

Beat very stiff.

• Add 1 t vanilla

Beat 2 egg whites until stiff. Add  $\frac{1}{2}$  c granulated sugar,  
beat until sugar is dissolved and doesn't feel grainy. Fold  
yolks into the whites.

Elsie Lucia



### NORTHWEST SOCKO

Mix together in Blender: 1 Can of Frozen Orange & Grapefruit Concentrate  
1 Cup of heavy cream  
8 Tablespoons sugar

In serving glass put: 1 Jigger Gin  
Ice Cubes  
3 Tablespoons mix from blender

Stir slightly, fill glass with Club Soda. Decórate as you please.

Note: Tangurey Gin is recommended as it is much smoother than some.

Barbara M. Orr

### SOUTHERN EGGNOG

1 Quart Whipping Cream  
1 Dozen Eggs  
24 Tablespoons granulated sugar  
26 Tablespoons Bourbon (Canadian Club for example)  
Pinch of salt to improve taste

Separate eggs  
Whip egg whites, mixing 4 tablespoons sugar with  
egg whites to hold  
Whip cream until stiff  
Fold egg whites into whipped cream

Measure remaining 20 tablespoons sugar and pinch  
of salt - add to egg yolks and beat until creamy

Add 26 tablespoons of bourbon to egg yolks - SLOWLY -  
you don't want to burn the eggs - and mix thoroughly.

Fold egg mixture into whites and cream.

Serves 32 cups. Be prepared to EAT this with a spoon!

Jeanne Metcalf



